



ENTREMESES 8

Guacamole **\$9.00**

california avocado, fresh tomato, onion, cilantro, serrano peppers, and lime juice mixed to perfection.

Ceviche **\$11.00**

bite-size fresh rock cod marinated in lime juice, chopped peppers, and purely cooked by its own delicate juices.

Coctelde Camaron **\$9.00**

traditional bay shrimp mixed with cilantro, avocado, lime juice and spicy condiments.

Calamares Fritos **\$10.00**

fried calamari tossed with fresh cilantro, served with our tangy salsa nueva.

Chalupas **\$9.00**

soft corn tortillas steeped in olive oil, freshly chopped onion, topped with monterey and cotija cheeses.

Nachos **AVAILABLE OPTIONS**

abed of chips toppedwith cheese, beans, guacamole and sour cream. **\$8.95**
With Your Choice Of Chicken, Pork Or Beef.: **\$1.00**

Champinones Con Chile Seco **\$9.00**

mushrooms sauteed in a burgundy wine and sour cream sauce, accompanied with savory black peppers and bay shrimp.

Queso Frito Con Salsa Verde **\$9.00**

fried cotija cheese bathed in our deliciously tangy tomatillo salsa.

SOPAS Y ENSALADA 6

Caldo De Pollo **\$12.50**

this hearty chicken soup is a wonderful restorative if you are feeling a little under the weather. served with a scoop of rice, chicken, cilantro, onion, and tomato.

Sopa Azteca **\$13.50**

the house favorite tortilla soup. pieces of chicken breast and corn tortilla strips in a tomato/chipotle-based broth, topped with chopped avocado, tomato, onion, sun-dried poblano pepper, and grated cheese.

Chilpachole De Mariscos	\$13.95
a succulent and piquant seafood soup. fresh fish, bay shrimp, and prawns in a chipotle and epazote broth with corn dumplings. this recipe is from the port of alvarado in the state of veracruz.	
Ensalada Mixta	\$5.95
mixed greens with avocado, tomato and cheese with our creamy house vinaigrette dressing.	
Ensalada Sol	\$12.50
a bed of greens, avocado, grated cheese, and tomatoes drizzled with our creamy house vinaigrette dressing. your choice of beef, pork, or chicken breast. for a vegetarian salad select rice and beans.	
Espinacas Al Roquefort	\$8.50
chilled or sauteed spinach, walnuts, roquefort blue cheese and shallots.	

BURRITOS DE SONORA 8

Burrito De Mole	\$13.00
a concoction of dried chiles, spices, nuts, seeds, herbs and cocoa beans to name a few of the ingredients carefully ground into a rich and dark sauce.	
Burrito Guajillo	\$13.00
great grandmothers recipe. covered with a decadent cream base with herbs and sun-dried guajillo peppers.	
Burrito Tipico	\$13.00
pulled beef or chicken breast, covered with your choice of red or green sauce, or try a bit of both sauces.	
Burrito Sonora	\$13.00
tender pulled beef braised in our succulent adobo sauce.	
Burrito Verde	\$13.00
selected lean pieces of pork simmered in a tangy tomatillo sauce.	
Burrito De Carne Asada	\$14.00
strips of rib eye steak, pan-fried with onion, tomato, garlic, and bell peppers.	
Burrito De Chorizo	\$14.00
chunks of spanish chorizo sauteed with with onion and tomato.	

Burrito Vegetariano	AVAILABLE OPTIONS
sliced raw mushroom, onion, tomato, lettuce, beans, rice, and topped with green sauce.	\$13.00
	With Chicken, Pork Or Beef. Add:
	\$1.00

ENCHILADAS TRADICIONALES 10

Enchiladas De Mole	\$13.95
a concoction of dried chiles, spices, nuts, seeds, herbs and cocoa beans to name a few of the ingredients carefully ground into a rich and dark sauce.	

Enchiladas Al Guajillo	\$13.95
from our great grandmothers recipe. a decadent creambase sauce with herbs and sun-dried guajillo peppers.	
Enchiladas Al Sol	\$13.95
one with mole and one with guajillo sauce. a very popular dish!	
Enchiladas Al Chipotle	\$13.95
made with hand-picked, sun-dried jalapeno peppers, spices and tomatillos. a smoky and spicy sauce.	
Enchiladas Nuevas	\$13.95
a flavorful, creamy and spicy chipotle-based tangy salsa.	
Enchiladas Verdes	\$13.95
lean pieces of pork in a tangy tomatillo sauce.	
Enchiladas Mexicanas	\$13.95
one with red and one with green sauce. topped with a dash of guacamole and sour cream.	
Enchiladas Suizas	\$13.95
choose from a red or green sauce. served with shredded lettuce and sour cream on top.	
Enchiladas De Camarones	\$14.50
gulf shrimp sauteed with our mouth-watering, spicy chipotle or nueva sauce.	
Enfrijoladas	\$14.00
corn tortillas stuffed with sauteed spinach, tomato, mushroom, onion, bell peppers and topped with avocado. favorite vegetarian option.	

DE LA PLAZA MAYOR 4

Chile Relleno	\$13.00
fresh pasilla pepper stuffed with cheese and dipped in a light egg batter; served in a light tomato sauce. you may request tomatillo or nueva sauce instead.	
Enchilada	\$13.00
choose from cheese, chicken, beef, or pork. and your choice of red or green sauce.	
Tostada	\$13.00
crispy flat tortilla topped with your choice or meat, lettuce, tomato, sour cream, and guacamole.	
Quesadilla	\$13.00
flour tortilla filled with a blend of cheeses, served with a dash of sour cream, and guacamole.	

ESPECIALIDADES DE LA CASA 19

Mole Poblano	\$16.95
this is a festive dish prepared with the utmost care and patience. a succulent mixture of sundried peppers, spices, nuts, seeds, herbs, and cocoa beans are combined to create this uniquely dark dish. poured over tender breast of chicken and toasted sesame seeds.	
Rajas Poblanas	\$16.50
a creamy casserole of pulled chicken, roasted pasilla peppers, onion, and garlic. a very traditional dish from the state of puebla.	

Pollo Guajillo	\$16.50
great grandmas special! this enjococado chicken dish is accented by guajillo sauce and topped with toasted almonds. an authentic recipe influenced by the 19th century old world and by our cocina barroca poblana.	
Serrano	\$16.50
choose from pieces of chicken breast or strips of steak with chopped serrano peppers, mushrooms, tomato, onion, and a dash of sour cream and chardonnay wine.	
Pollo Negro	\$16.50
strips of chicken breast sauteed with chile negro, garlic, cream, and cabernet wine, served on a bed of spinach and a touch of goat cheese.	
Bistec Ranchero	\$16.00
strips of steak or chicken, bell peppers, cilantro, herbs, and a tomato-based sauce create this simple but robust country dish from sonora, mexico.	
Carne Asada	\$16.00
thin cut of rib eye steak, pan-seared and accompanied by green onions and guacamole.	
Sabana Invierno	\$16.50
thin-sliced and well-seasoned beef steak on a bed of beans, slized chorizo, and a blanket of melted cheese.	
Milanesa	\$16.00
lightly breaded and seasoned beef steak cooked to a golden brown and served with guacamole.	
Sonora	\$15.00
(chile colorado)bite-sized pieces of beef braised in a delicately pureed sun-dried peppers and herbs sauce . rings of raw onions on top. you may request melted cheese and/or sour cream on top.	
Tampiquena	\$16.95
grilled thin steak with a side of mole-enveloped tortilla, guacamole and rajas poblanas.	
Camarones A La Diabla	\$16.95
gulf shrimp sauteed with chardonnay wine, garlic, herbs, olive oil, and red crushed peppers. request extra peppers for more bite.	
Camarones Al Chipotle Or With Salsa Nueva	\$16.95
gulf shrimp in a spicy chipotle sauce made with hand-picked, sun-dried jalapeno peppers, spices, and tomatillos. both smoky and spicy sauces.	
Camarones Al Cilantro	\$16.95
gulf shrimp sauteed with garlic, lime juice, and cilantro. served over a bed of rice.	
Camarones A La Mulata	\$16.95
fresh gulf shrimp sauteed with dried chile mulato, chile pasilla, fresh garlic, onion, and a light cream sauce with chardonnay wine.	
Pampano A La Mulata	\$16.95
barrimundi seabass prepared with fresh gulf shrimp sauteed with dried chile mulato, chile pasilla, fresh garlic, onion, and a light cream sauce with chardonnay wine.	
Seabass Tacos	\$16.95
pieces of barrimundi seabass sauteed with bell peppers, onion, garlic, herbs and topped with grated cheese, tomatoes and salsa nueva.	

Lomo De Puerco	\$17.50
grilled pork tenderloin stuffed with chorizo, manchego cheese, spinach and a poblano sauce. a very succulent dish!	
Tomatillo	\$15.00
lean pieces of pork in a tangy green sauce of roasted tomatillos, shallots, onion, and cilantro.	